



# Chipotle Pork Tacos and Wedges with Charred Sweetcorn Salsa and Cheese

Classic 30-35 Minutes • Medium Spice • 1 of your 5 a day

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Potatoes



Sweetcorn



Garlic Clove



Mature Cheddar  
Cheese



Pork Mince



Tomato Puree



Chipotle Paste



Chicken Stock Paste



Plain Taco Tortilla

**Pantry Items**  
Oil, Salt, Pepper

## Before you start

Our fruit and veg need a little wash before you use them!  
Wash your hands before and after prep.

## Cooking tools

Baking tray, sieve, frying pan, garlic press, grater, bowl and fine grater.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Sweetcorn	150g	225g	340g
Garlic Clove**	1	1	2
Mature Cheddar Cheese** (7)	30g	45g	60g
Pork Mince**	240g	360g	480g
Tomato Puree	30g	60g	60g
Chipotle Paste	20g	30g	40g
Chicken Stock Paste	10g	15g	20g
Plain Taco Tortilla (13)	4	6	8
<b>Pantry</b>	<b>2P</b>	<b>3P</b>	<b>4P</b>
Water for the Pork*	75ml	100ml	150ml

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	3531/844	662/158
Fat (g)	36.4	6.8
Sat. Fat (g)	14.6	2.7
Carbohydrate (g)	90.8	17.0
Sugars (g)	12.7	2.4
Protein (g)	40.5	7.6
Salt (g)	3.01	0.56

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

7) Milk (13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.


## Contact

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## Cook the Wedges

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** into 2cm wide wedges (no need to peel). Pop onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat.

Spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.



## Spice Things Up

Once the **mince** has browned, drain and discard any excess fat, then stir in the **garlic**, **tomato puree** and **chipotle paste** (add less if you'd prefer things milder). Cook for 1 min more.

Add the **water for the pork** (see pantry for amount) and **chicken stock paste**, stirring to combine. Cook until thickened, 2-3 mins.

**IMPORTANT:** The mince is cooked when no longer pink in the middle



## Char the Sweetcorn

Meanwhile, drain the **sweetcorn** in a sieve. Heat a large frying pan on high heat (no oil).

Once hot, add the **sweetcorn** and cook until charred, 5-6 mins. Adjust the heat if necessary. Stir only twice during this time - you want the **sweetcorn** to pick up some nice colour.

While the **corn** chars, peel and grate the **garlic** (or use a garlic press). Grate the **cheese**.

Once charred, transfer the **corn** to a medium bowl.



## Warm the Tortillas

Meanwhile, pop the **tortillas** (2 per person) onto a baking tray and into the oven to warm through, 1-2 mins.

Once the **spicy sauce** has thickened, remove from the heat, taste and season with **salt** and **pepper** if needed.



## Bring on the Pork

Pop the (now empty) pan back on medium-high heat (no oil).

Add the **pork mince** and fry until browned, 5-6 mins. Use a spoon to break it up as it cooks. **IMPORTANT:** Wash your hands and equipment after handling raw mince.

Meanwhile, add a drizzle of **oil** to the **charred corn**, then season with **salt** and **pepper**. Mix well, then set aside your **sweetcorn salsa**.



## Assemble your Tacos

Lay the **tortillas** on your plates and top with the **chipotle pork** - as much as you'd like.

Spoon over the **charred sweetcorn salsa**, then sprinkle with the **cheese** to finish.

Serve with the **wedges** alongside. **TIP:** Tacos are best enjoyed eaten by hand - get stuck in!

## Enjoy!